



LUNCH MENU (SAMPLE ONLY)

herring | apple, dill

chutoro | persimmon

pain au lait | allium, soy

chawanmushi | conpoy, ikura

teba gyoza | prawn otah
additional @ \$14 each

samegarei | huangjiu, leek

brisbane quail | chilli peppers, akazu

OR

tachiuo | koshihikari, roasted bone soup
also available as an additional main course @ \$40

OR

miyazaki A5 +42 | 'rossini chinoise'
supplement \$42

ivoire | comte, macadamia

financier | truffle, honey

\$158++

Beverage pairing \$98++



DINNER MENU (SAMPLE ONLY)

chutoro herring prawn

pain au lait | allium, soy

chawanmushi | conpoy, ikura

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samegarei | huangjiu, leek

or

amadai +32 | sauerkraut, rattan pepper

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brisbane quail | chilli peppers, akazu

or

miyazaki A5 +42 | 'rossini chinoise'

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tachiuo | koshihikari, roasted fish bone soup

coconut | rum, pineapple

ivoire | comte, macadamia

financier | truffle, honey

\$228++

Lavish pairing \$168++ | Extravagant pairing \$318++